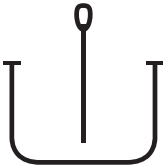


T H E  
  
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**U N I O N**  
 P U B L I C H O U S E

**SMALL PLATES** to Nibble and Share

<p><b>Scotch Egg</b>, Cracklin "Breeding," Avocado Mayo 6</p> <p><b>Wings</b>, House Buffalo, White Bread, House Pickles 12</p> <p>Grouper and Shrimp <b>Corn Dog</b>, Tartar 6</p>	<p><b>Tuna Tartare</b>, Truffle Soy Vinaigrette 13</p> <p>Beef Fillet <b>Carpaccio</b>, Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini 12</p> <p>Pimento Cheese <b>Pups</b>, Local Honey 7</p>	<p><b>Cajun Boiled Peanuts</b>, Garlic and Lemon 6</p> <p><b>Sautéed PEI Mussels</b>, Coppa, Beer, Serrano, Chili Thread, Garlic, Shallot, Fennel, Butter, Grilled Baguette 15</p> <p>Fresh Fried <b>Pork Rinds</b> with Serrano Salt 4</p>
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**GARDEN & SPOON**

<p><b>Gumbo</b>, Filé Potato Salad 7/14</p> <p><b>Arugula</b>, Parmesan, Lemon, Olive Oil, Peppercorn 7</p> <p>Cornmeal <b>Fried Oysters and Shrimp</b>, Buttermilk Ranch, Baby Lettuce Mix, Pickled Peach, Crispy Onion, Corn Relish 16</p> <p>Lightly <b>Pickled Beets</b>, Baby Greens, Truffled Goat Cheese Mousse, Shaved Parmesan, Candied Walnuts, Beet and Balsamic Vinaigrette 7/14</p> <p><b>Butternut and Burrata</b>, Arugula, Watercress, Bacon Candied Pecan, Green Goodness, Cranberry, Pickled Green Tomato 14</p>
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**SALT 'N' CURE**

**UPH House Charcuterie**

Served with seasonal mustards,  
pickles, preserves and toasts.

\$7 Per Selection / \$27 Chef Selection of 5		
Lonza	Lamb Ham	Brisket
Andouille	Smoked Bacon	Prosciutto
Coppa	Beef Pancetta	Bresola

**Artisan Cheeses**

Reypenaer 1 Year Gouda	Goat Lady Dairy, <i>Snow Camp</i>	La Bonne Vie, <i>Triple Cream Goat Brie</i>
Deer Creek Rattlesnake, <i>Habenero/Tequila</i>	Deer Creek Blue Jay, <i>Juniper Blue</i>	Deer Creek Moon Rabbit, <i>Chartreuse Washed</i>
Aged Red Leicestershire English Cheddar		



**BETWEEN THE BUNS**

<p><b>Collard and Brisket Melt</b>, Tomato Aioli, Provolone, Jalapeño, Brioche Bun 14</p> <p><b>UPH CAB Burger</b>—Shortrib Stuffed/Cheddar/Bacon 16</p> <p>Sambal <b>Chicken Sandwich</b>, Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12</p> <p><b>Buffalo Gulf Fish Sandwich</b>, Fried or Grilled Gulf Catch, Buffalo Sauce Celery/Carrot Slaw, Shredded Lettuce, Ranch Chips 14</p> <p>Wild Boar <b>Sloppy Joe</b>, Fried Sage and Crispy Onion, Pickled Jalapeños and Red Peppers 12</p> <p>Open Faced Smoked Brisket <b>Patti Melt</b>, Cornbread, Charred Red Onion, Balsamic, Cheddar 14</p>
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M A I N  
**PLATES**



- BY LAND -

<p><b>Lamb Duo</b>, Crispy Confit Leg and Roasted Rack, Cassoulet, Tomato, Dry Cured Olive, Crispy Mint/ Oregano, Turnip 35</p> <p>10oz CAB <b>Hanger Steak</b>, Grilled Olives, Delicate Garlic Puree, Baby Spinach, Tomato Aioli, Roasted Cauliflower Gratin 28</p> <p>Slow as Molasses Cured &amp; <b>Smoked Pork Butt</b>, Creamed Corn, Sautéed Spinach, Pickled Red Onion, Fried Jalapeño 24</p> <p>Crispy <b>Pork Shank</b>, Smoked Potato Mash, Sautéed Brussel Sprouts, Bacon and Onion Marmalade, Jus 24</p>
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- BY SEA -

<p>Crispy Skin <b>Scottish Salmon</b>, Carrot Bisque, Asparagus, Heart of Palm, Ginger Scallion Pancake, Everything Seasoning 26</p> <p>Gulf <b>Shrimp and Grits</b>, Thyme/Shallot/Coppa Confit, Tomato Gravy, Sage 22</p> <p>Dry Pack New Bedford MA Seared <b>Scallops</b>, Butternut Squash and Barley Risotto, Black Trumpet Mushrooms, Chimichurri, Fennel Straws 28</p> <p>Grilled <b>Swordfish</b>, Fried Green Tomato and Crispy Prosciutto Stack, Chow Chow Beurre Blanc, Eggplant Puree, Swiss Chard 26</p>
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*UPH On the Side*

- Collards
- Mac 'n' Cheese
- Filé Potato Salad
- Slaw
- Creamy Grits
- Green Salad
- Shoestring Fries
- Sweet Tater Fries
- Tots
- Cornbread

*UPH Sauces*

- Tomato Gravy
- Smoked Apple Butter
- Tomato Jam
- Chimichurri
- Harissa
- Red-Eye Gravy



*À la Carte*  
 Select a protein,  
 two sides and a sauce.

Pickle Brined Fried Chicken 23	Confit Duck Leg 27	Swordfish 25
20oz CAB Ribeye 42	Pork Shank 24	Crispy Skin Salmon 25
	10oz CAB Hanger Steak 27	Grilled Tofu 17
		Add Duck Hearts 7
		Add Foie Gras 14

*Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil*